

Notice of References Cited	Application/Control No. 10/686,834		Applicant(s)/Patent Under Reexamination ONWULATA, CHARLES I.	
	Examiner Anthony Weier		Art Unit 1761	Page 1 of 1

U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
*	A	US-4,338,340	07-1982	Morimoto et al.	426/104
*	B	US-4,315,954	02-1982	Kuipers et al.	426/583
*	C	US-3,870,805	03-1975	Hayes et al.	426/656
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	K	US-			
	L	US-			
	M	US-			

FOREIGN PATENT DOCUMENTS

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NON-PATENT DOCUMENTS

*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
	U	Singh et al, "Selected Characteristics of Extruded Blends of Milk Protein Raffinate or Nonfat Dry Milk with Corn Flour", Dept. of Food Science. pp. 285-302, 1991.
	V	Onwulata et al, "Functionality of Extrusion-Textured Whey Proteins", J. Dairy Sci., vol. 66, ppg. 3775-3782, 2003.
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*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
Dates in MM-YYYY format are publication dates. Classifications may be US or foreign.